



G A U T H I E R

Tasting Menu

Portofino

Tuesday 29th April - Saturday 04th May

Canape: Cicchetti

Bread: Marinara Pizzette

Basil, Oregano and Olives

G,soy

Carciofi alla Romana

Artichoke Salad, Fresh Herbes, Sundried Tomatoes and Garlic dressing

Soy,so2,M

Risotto : Milanese Risotto

Vegetable's Jus, Safran and Crispy Sage

Soy,Se

Aubergine and Wild Garlic Parmigiana

Parmesan, Rocket and Basil

Soy,G

Dessert : Lemone and Pistachio Tiramisu

G,S,N

£60

A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all Studio Gauthier employees. Please note that we cannot accept non-monetary tips. If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code.

Studio Gauthier is proud to present all its menus free from all animal products.

Allergens: G: Gluten, SO2: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery